

NEWPORT VINEYARDS



— July 21, 2023 —

Shall We Begin

Amuse

grilled Bluff Hill Cove oysters, chourico butter,
cornbread crumbs

Tomato Sandwich

pain de mie, tomatoes, vineyard herbs, radish,
olive oil sea salt emulsion

NV wine pairing: Pinot Noir Rosé

Yellow There

golden monkfish, handmade torilla, marigold crema,
yellow tomato corn pico

NV wine pairing: Pinot Noir Rosé

Gather Yourself

So Cool

garden tomato sorbet

Here We Go Again

Bread + Buttah

charcoal briquettes, smoked wedding butter

Here's the Beef

stout-braised smoked beef shank, marinated mushrooms,
petite gratin, mustard espuma

NV wine pairing: Gewurztraminer

Sword Fight

yellowfin tuna, charred napa, cucumbers,
strawberry vinegar pickled onions, vineyard chilis,
furikake almonds

NV wine pairing: Sauvignon Blanc

Yardbird

Argentinian Cornish hen, sweet corn spoonbread,
fire-roasted vegetables, charred onion salsa verde

NV wine pairing: In The Buff Red

Just a Bit More

Blue Smoke

smoky vanilla crème brûlée, sweet pickled blueberries, fresh basil

NV wine pairing: Friz White

Car Snacks

Bakeshop treats for that long journey home